Chef DeLorenz Riverchase

an American Grille

989-8600

Appetizers

Portabello Mushroom Stack
with cajun spiced lobster, roasted red pepper, fresh mozzarella, basil, extra virgin olive oil and Balsamic vinegar 10.95

Lobster Ravioli
fresh pasta ravioli stuffed with lobster meat served with a honey, tomato, and wild mushroom ragout with shaved parmesan 10.95

Lobster and Crawfish Taco
Maine lobster and spiced Louisiana crawfish, sauteed mushroom, roasted onion, long horn cheese and oven dried tomato, with a sour cream pico de gallo 10.95

Beef & Pork Tenderloin Skewers
Beef & pork tenderloin marinated in teriyaki sauce, grilled, served with a carrot slaw 10.95

Maryland Jumbo Lump Crab Cakes
with a roasted corn, black bean, and pablano salsa 9.95

Seafood Risotto with Shrimp & Scallops
The classic parmesan risotto with a seafood melange 9.95

Stuffed Louisiana Oysters on the Halfshell
with spinach pernod, shallots and basil topped with parmesan gratinee 9.95

Salads

Fresh Orange and Gorgonzola Salad
with Alabama baby greens and balsamic vinaigrette 6.95

Five Tomato Salad
with feta cheese, basil chiffonade, extra virgin olive oil, and lemon with roasted garlic 7.95

Spinach and Belgium Endive Salad
with white asparagus, nicoise olives and pesto vinaigrette 8.95

Entreé

Spicy Polenta Crusted Chilean Sea Bass
with a sundried tomato cream 22.95

Potato Crusted Pan Seared Jumbo White Gulf Shrimp
with a lemon, white wine, butter and roasted garlic fond over parmesan risotto 22.95

Pan Fried Fillet of Gulf Black Grouper Nicoise
roasted tomato compote, red & yellow bells, sauteed onions, seasoned olives in a lemon, butter, and white wine blanc served over fresh polenta 22.95

Stuffed Breast of Free Range Chicken
with goat cheese and black Mediterranean olives with a black pepper cider sauce 20.95

Herb Crusted Tenderloin Pork Filets
with gorgonzola, fire roasted English walnuts and fresh warm apple relish 21.95

Sweet Vidalia Onion Barbecued Atlantic Salmon
with hickory smoked Conecuh sausage over a two potato low country hash 20.95

Black Sesame Crusted Tuna
on wilted greens with roasted peppers and wild mushrooms - served with a white Balsamic and roasted garlic fond 21.95

Ciappino
from San Francisco the classic Portuguese shell fish stew with lobster, scallops, shrimp, mussels and clams in a rich tomato broth with roasted garlic and fresh basil 25.95

Center Cut Black Angus Filet
with natural jus 24.95

Chili Pan Roasted Diver Scallops
served over Maine lobster succotash with fresh corn polenta 22.95

Dessert

Home made daily selection

6.95